



SEMI-SWEET BUNS

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

FLOUR - 280W

UNSALTED BUTTER 82% FAT - SOFTENED

FRESH YEAST

CASTER SUGAR

SALT

WATER

TRIAL HP

VIS

g 1.000

g 100

g 50

g 30

g 15

g 500

g 10

g 20

PREPARATION

Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is smooth and well-combined.

Anyway, keep on kneading until the dough is well elastic.

Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let the dough rest for 10-15 minutes at 22-24°C.

Divide the dough into portions, roll them up tight into a round or oval shape.

Move them onto baking trays and transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 40-50 minutes.

FINAL COMPOSITION

We suggest to brush the buns with beaten egg before baking.

Bake at 220°C for about 10 minutes (for 30g buns).

AMBASSADOR'S TIPS

You can replace butter with margarine in the same amount.